

THE PERFECT SETTING FOR YOUR EVENT

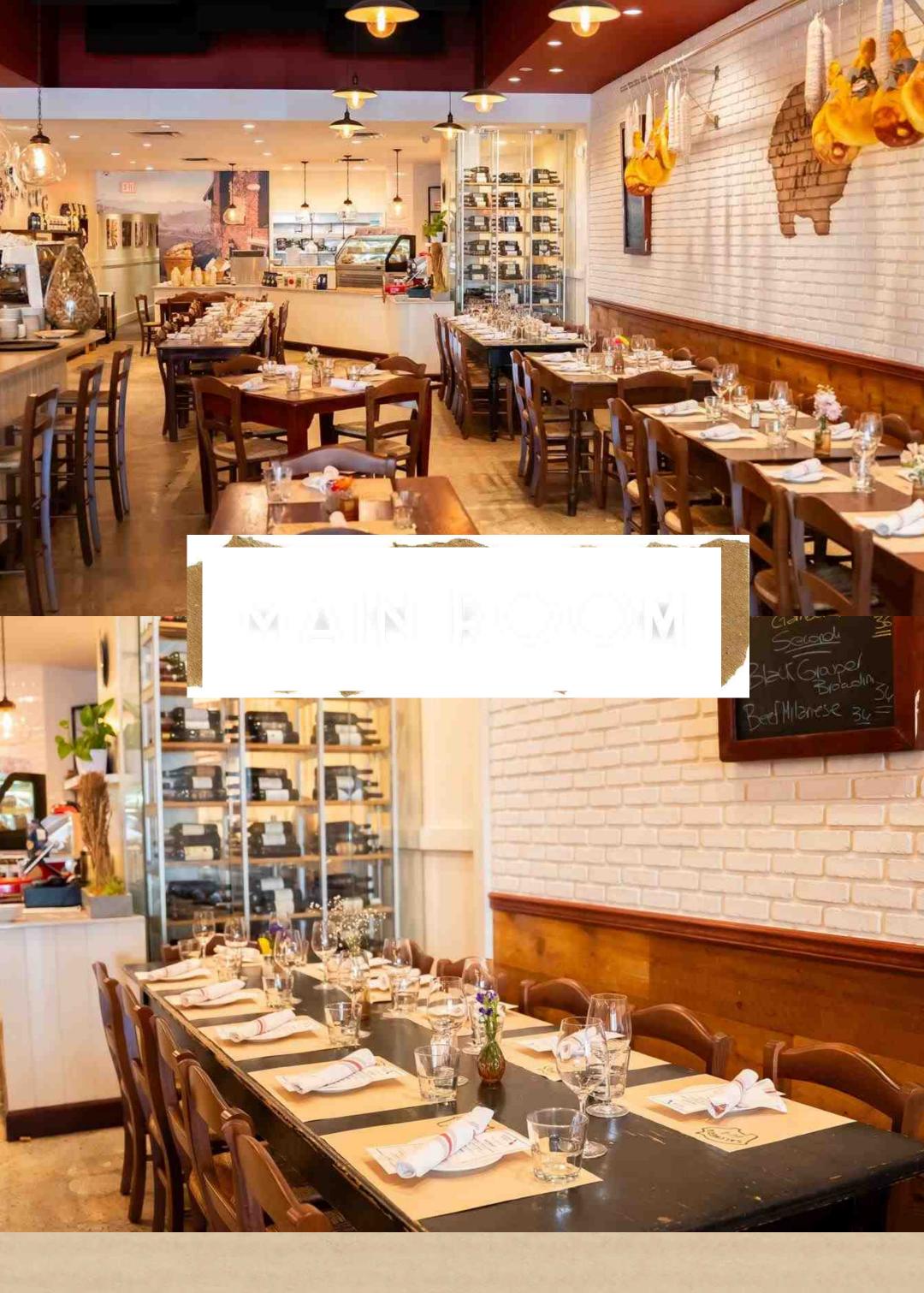
GET AUTHENTIC ITALIAN CUISINE N MIANI

- BOOM



OPENING HOURS MON - THU | 12PM - 9:30 PM FRI - SAT | 12 PM - 10:30 PM SUN | 12 PM - 10 PM





SEMI PRIVATE ROOM FOR UP TO 25 GUESTS

PRIVATE AVAILABLE WITH AN F&B MINIMUM FOR UP TO 50 GUESTS



AVAILABLE AS A PART OF A TOTAL BUYOUT ACCOMMODATES UP TO 28 GUESTS







SALUMI

PIUSWINYS

WAGYU CARPACCIO





ANTIPASTI (APPETIZERS)

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI *Charcuterie and cheese selection*

EGGPLANT PARMIGIANA Fried eggplant layers, baked with tomato sauce, mozzarella, basil

CAPRESE

Fresh mozzarella, fresh tomatoes, arugula, basil

ANGELO'S MEATBALLS

Meatballs stewed in tomato sauce, fresh ricotta cheese, chives

VERDE DEL CONTADINO

Arugula, cherry tomatoes, radish, carrots, shaved Parmigiano Reggiano, lemon dressing

WAGYU CARPACCIO

Marinated Wagyu beef carpaccio*, arugula, shaved Parmigiano, lemon dressing, black sea salt

ENTREE

Served individually | Preselect three

CAVATELLI *Ricotta cheese cavatelli, tomato sauce, basil*

TAGLIATELLE BOLOGNESETagliatelle with classic Bolognese sauce

FETTUCCINE NERE

Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce

LASAGNA DEL SAUMIERE

Pasta layers baked with Bolognese, Béchamel sauce

MERLUZZO 104

Codfish, Prosecco wine butter sauce, pink peppercorn, parsley, served with green beans

NY STEAK

Grilled to your liking, served with mashed potatoes



Served individually | Preselect one

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person \$72**

** Beverages on consumption, +23% service charge and +8% tax



FETTUCCINE BOLOGNESE

Anora House Logo

ALIGNMENTA

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Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI Charcuterie and cheese selection

VITELLO TONNATO *Thinly sliced roasted veal covered with creamy tuna sauce and fried capers*

ANGELO'S MEATBALLS *Meatballs stewed in tomato sauce, fresh ricotta cheese, chives*

CALAMARI Light fried wild caught New Zealand Turner Calamari, zucchini, marinara sauce

FIORI DI ZUCCA *Fried zucchini flowers filled with ricotta cheese, tartar sauce*

PINSA GIULIA *Roman-style flatbread with mortadella, stracciatella, pistachio*

PRIMI

Served individually | Preselect one RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms

CAVATELLI *Ricotta cheese cavatelli, tomato sauce, basil*

RAVIOLI DEL SALUMIERE *Prosciutto ravioli with brown butter and sage sauce*

SECONDI

Served family style or Individually +\$10 | Preselect two BRANZINO ALLA LIVORNESE

Branzino filet, tomato sauce, Taggiasca olives, capers, cherry tomatoes, oregano, served with asparagus

NY STEAK

Grilled to perfection, served with mashed potatoes

EGGPLANT PARMIGIANA

Fried Eggplant layers, baked with tomato sauce, mozzarella, basil

PORCHETTA

Roasted pork loin wrapped in crispy pork belly served with fingerling potatoes

Dolci

Served family style | All three TIRAMISU Mascarpone cream, espresso-soaked lady fingers and cocoa PANNA COTTA Lemon panna cotta, strawberry coulis ALMOND CAKE House-made almond cake, gelato Price per person \$88**

> ** Beverages on consumption, +23% service charge and +8% tax

HOUSEPAR BOOSECTOR



Chef Angelo Masarin and his team bring authentic Italian tradition to your celebration —from house-made pasta to imported meats and a curated wine selection.





SALUMERIA 104 |CORAL GABLES Julie Diaz Event Coordinator +1 786 723 67 80 Octick to whatsapp julie@graspagroup.com



MIDTOWN I CORAL GABLES I WESTON I ATLANTIC BEACH

www.salumeria104.com